



Stix & Stones

seafood and steakhouse

Our Ethos

Specialising in steak and seafood, we are committed to sourcing the finest quality food locally.

We source ingredients for all of our dishes from local suppliers and work exclusively with Irish farmers for premium award-winning beef.

Organic, free range and artisan producers are reviewed on a regular basis, with our own chefs inspecting off-site premises to find the very best ingredients.

We have the luxury of living on a bountiful, fertile island with world-renowned beef and we believe that your food shouldn't have to travel great distances.

In fact, every steak sold in our restaurant comes from our very own Stix & Stones Butchery which is located 350 yards away from our City Centre restaurant. We're the only restaurant in the province that operates its own artisanal supply chain this way.

Sunday Beef Wellington (serves 2)

A classic done right - prime beef fillet, mushroom duxelles & chicken parfait, baked in crisp puff pastry.

Served with truffle mash, seasonal vegetables, béarnaise & red wine jus.

SUNDAY *Beef Wellington*

Pre-order 48 hours in advance | Last orders Friday 5pm | £10 deposit required

£100 PER COUPLE

Sharing Bites

£5.50 Each • 3 for £14 • 4 for £18 • 5 for £22

Whitebait

Mushroom & White Truffle Arancini Balls (V)

Goat's Cheese & Truffle Honey (V)

Pork Stuffing Bon Bons

Honey Mustard Chipolatas

House Hummus & Breadsticks (V)

Olives (VG)

Starters

Soup of the Day (VG) - £7

With sourdough

Crispy Fried Squid - £8.95

With wasabi aioli & napa slaw

Stix & Stones Prawn Cocktail - £9.95

With baby gem, Marie-Rose & fresh wheaten bread

Baked Goat's Cheese (V) - £8.95

Served with pickled beetroot, roasted fig, candied hazelnuts, truffle honey

Crab on Toast - £9.95

Sourdough, lemon butter, avocado, salsa, pickled shallots

Chicken Wings - £8.95

With sesame seeds, teriyaki & crème fraîche

Broccoli Wings (VG) - £8.95

With sesame seeds & teriyaki

Strangford Mussels - Small £9.95 / Large - £19

Served in white wine & garlic cream with fresh sourdough toast

Homemade Breads (V) - Small £6.50 / Large £11

Served with Stix & Stones hummus, tapenade & butter

Cooking the Perfect Steak

Cooking on stone is one of the oldest methods of cooking. By cooking on pre-heated hot stones (heated to 450 degrees) it helps keep every mouthful tender and succulent.

Pick your Cut

All of our steaks are expertly carved and delivered just 350 yards away from our City Centre restaurant in Stix & Stones Butchery. Choose from buttery ribeye, succulent sirloin or premium fillet. We also have a range of reserve cuts such as Côte de Boeuf, Chateaubriand and the mighty Tomahawk steak.

The Perfect Steak on the Stone

Take your steak off the heat when you receive it. Carve it into slices and cook the meat in smaller sections to your liking rather than leaving your whole steak on the stone while you dine.

Let Bertha Cook For You

If you don't fancy cooking your steak on the stone, then let Bertha do it for you. Bertha is our charcoal-burning oven and she cooks at more than 400 degrees Celsius. This method of cooking gives the meat a wonderful charred, caramelised flavour. We are one of the few restaurants in the country to be lucky enough to have this marvellous addition in our kitchen.



Steak

Reserve Cuts

For a special gastronomic experience.

Subject to availability - please ask your server

Côte de Boeuf 35oz - £80

Aged for 35 days on the bone. Served with 2 sauces

Chateaubriand 16oz - £70

This 16oz steak is a centre-cut fillet. Served with 2 sauces

Tomahawk - £80

Aged for 35 days on the bone. Served with 2 sauces

12oz Matured Fillet Steak - £42

Our centre, premium cut

8oz Matured Fillet Steak - £33

Our centre, premium cut

35 Day Salt Aged 12oz Sirloin Steak - £34

Salt aged in our own dry agers at Stix & Stones Butchery

35 Day Salt Aged 8oz Sirloin Steak - £30

Salt aged in our own dry agers at Stix & Stones Butchery

35 Day Salt Aged 10oz Ribeye Steak - £31

Salt aged in our own dry agers at Stix & Stones Butchery

35 Day Dry Aged 8oz Rump Steak - £26

Salt aged in our own dry agers at Stix & Stones Butchery

Upgrade your steak

Surf & Turf - £5

Add fresh king prawns cooked in garlic butter or cajun spices

Fried Onions - £3

Portobello Mushroom - £3

Mains

Chicken Supreme - £25

With potato gratin, buttered baby vegetables, broad beans & chicken sauce

Slow-Braised Lamb Shoulder - £26

Massaman sauce, Bombay potatoes, tender stem broccoli, Thai basil dressing, pickled shallots & crispy garlic

Pan Roasted Sea Bass - £24

With creamed leeks, pancetta, potato boxty, white wine and garlic cream

Cajun King Prawns - £23

With Stix & Stones salad & teriyaki dip

Fisherman's Catch of the Day

Please ask your server

Roasted Duck Breast - £25

Duck fat fondant potato, braised red cabbage, glazed rainbow carrots, orange purée, mulled wine glaze & red wine jus

Butternut Squash Risotto (VG) - £18

Topped with roasted butternut squash, crispy kale & pine nut crumb

Sides

Hand Cut Chips - £6

With bacon mayo & parmesan

Pancetta & Smoked Gubeen Croquettes - £6

With sweet onion sauce

Cajun Home Fries (V) - £6

With crème fraîche, pesto & cheddar

Apple & Candied Walnut Salad - £6

Skin on Fries (VG) - £6

Mash (V) - £6

Seasonal Greens (V) - £6

Champ (V) - £6

Creamed Spinach - £6

Buttered Hispi Cabbage - £6

Sauces

Whiskey Pepper Sauce

Salsa Verde (VG)

Rich Pan Jus

Bone Marrow Jus

Béarnaise Sauce (V)

Garlic & Herb Butter (V)

Homemade Bacon Mayonnaise

Wasabi Aioli (V)

£1.90 Each

Desserts

Bushmills Sticky Toffee Pudding - £8

Warm, indulgent sticky toffee pudding with a rich butterscotch glaze, served alongside creamy vanilla ice cream (*non alcoholic version available*)

Baked Alaska (N) - £8

A classic Baked Alaska featuring creamy vanilla ice cream encased in fluffy, caramelised Italian style meringue, creating a delightful contrast of textures

Stix & Stones Tiramisu (N) - £8

A delicate almond sponge layered with velvety mascarpone and a dusting of cocoa for a nutty twist

Raspberry Ruffle Log (VG) - £8

Raspberry and coconut encased in dark chocolate, accompanied with a winter berry sorbet

Strawberry & Pistachio Chocolate Dome - £8

Silky chocolate spoon served with ripe, fresh strawberries and a delicate pistachio crumble

Basque Cheesecake - £9

Creamy Basque cheesecake with vibrant raspberry coulis, silky crème anglaise, and a golden brown butter crumble

Stix & Stones Cheeseboard - £10

A premium selection of Irish cheeses, served with crisp homemade crackers and rich, fresh homemade chutney for the perfect balance of flavours and textures

Irish Coffee Selection

Irish cream, infused with nutmeg, citrus zest & using a selection of Ireland's finest whiskeys. Served with our own homemade shortbread.

Pick your Whiskey:

Jameson - £7.50

Jameson Black Barrel - £9

Born Irish 80 proof - £10

Bushmills 10 year old - £11

Redbreast 12 year old - £12.50



City Centre

44-46 Upper Queen Street,
Belfast, BT1 6FD

Ballyhackamore

306 Upper Newtownards Road,
Belfast, BT4 3EJ



City Centre

18 Wellington Place,
Belfast BT1 6GE